

DR. WOOD'S PEPPERY PINE SYRUP

It soothes delicate tissues of the Throat and Lungs. ... CURING ...

DR. WOOD'S PEPPERY PINE SYRUP

It soothes delicate tissues of the Throat and Lungs. ... CURING ...

DR. WOOD'S PEPPERY PINE SYRUP

It soothes delicate tissues of the Throat and Lungs. ... CURING ...

DR. GLENELG AXIDERMIST

Price List for Stuffing Birds

Animals, etc., etc.

Birds up to Sparrow size. \$1.00
Blue Jay, Woodpeckers, and
of similar size. 1.25
Ducks, Small Hwaka,
and birds of similar size. 1.00
Pheasants, Hawks, Owls,
and birds of similar size. \$2.50 to \$3.00
Lawns and Owls, etc. \$3.00 to \$4.00
Tranes, etc. 4.00 to 7.00
. 1.15 to 1.75
Mink, Musk Rat. 2.00 to \$3.00
X, etc. 8.00 to 12.00
X, etc. 8.00 to 12.00
Oids 5.00 to 7.00

Orders must be in good condition
will be thrown away. Parties
ordered to take away their spe-
phen ready of which due no-
be given.

R-I-P-A-N-S

The modern stand-
ard Family Medi-
cine: Cures the
common every-day
ills of humanity.

R-I-P-A-N-S

The modern stand-
ard Family Medi-
cine: Cures the
common every-day
ills of humanity.

DURHAM MILLS

AND CHOPPING DONE.

Best notice and satisfaction
guaranteed.

OATMEAL and FEED

Now prepared to do all kinds
of custom work.

SHINGLES and LATH

Always on hand.

G. & J. McKECHNIE.

PATENTS

TRADE MARKS,
DESIGNS,
COPYRIGHTS ETC.

Send sketch and description, may
ascertain, free, whether an invention is
patentable. Communications strictly
confidential. Oldest agency for securing patents
in the U.S. We have a Washington office.
Taken through Mann & Co. receive
notice in the

SCIENTIFIC AMERICAN

Illustrated, best circulation of
any journal, weekly, terms \$3.00 a year;
monthly, 30 cents. Address
MANN & CO.,
61 Broadway, New York.

SONSOON TEA

THE TEA PLANT TO THE TEA CUP

NATIVE PURITY.

"Tea is put up by the Indian Tea
Company of the best qualities of Indian
Tea and its blend, that is why they
before they use the greatest care in the
preparation of the tea and sell it only in the original
packaging securing its purity and excellence.
1 lb., 1 lb. and 5 lb. packages, and never
less.

GOOD GROCERS KEEP IT.

Who does not keep it, tell him to write to
TEEL, HAYTER & CO.
13 Front Street East, Toronto.

"Chronicle" is the only
Local Newspaper in
Durham.

Standard Bank of Canada

Head Office, Toronto.
G. P. REID,
Manager.

Capital Authorized . . . \$2,000,000
Paid Up 1,000,000
Reserve Fund 800,000

A general banking business transacted.
Drafts issued and collections made
on all points. Deposits received and in-
terest allowed at current rates.

Durham Agency.

A general banking business transacted.
Drafts issued and collections made
on all points. Deposits received and in-
terest allowed at current rates.

SAVINGS BANK.

Interest allowed on Savings Bank de-
posits of \$1 and upwards. Prompt
attention and every facility afford-
ed customers living at a distance.
J. KELLY, Agent.

Medical Directory.

DR. JAMIESON, Durham.
Office and Residence a short distance
east of McAllister's Hotel, Lambton
Street, Lower Town. Office hours from
12 to 2 o'clock.

DR. BROWN.
Diseases of EYE, EAR, NOSE AND
THROAT.
NEUSTADT, ONT.

DR. A. L. BROWN.
Licentiate of the Royal College of
Physicians, Edinburgh, Scotland. Of-
fice and Residence, opposite Temperance
Hall, Holstein.

DENTIST.

DR. T. G. HOLT, L. D. S.
Office—First door east of the Dur-
ham Pharmacy, Calder's Block.
Residence—First door west of the
Post Office, Durham.

Legal Directory.

J. P. TELFORD.
BARRISTER, Solicitor, etc. Office over C
L. Grant's store, Lower Town.
Any amount of money to loan at 5 per cent.
on farm property.

G. LEFROY McCAUL,
BARRISTER, SOLICITOR etc. Office
Upper Town, Durham. Collection and
Agency promptly attended to. Searches made
at the Registry office.

Lucas, Wright & Batson,
BARRISTERS, SOLICITORS,
NOTARIES, CONVEYANCERS,
ETC.
Money to loan at lowest rates. Easy terms

I. B. LUCAS, MARKDALE,
W. H. WRIGHT, OWEN SOUND,
C. A. BATSON, DURHAM.
RESIDENCE—Middaugh House.
Office hours—9 a.m. to 6 p.m.
Will be at the Commercial Hotel, Priceville,
first and third Wednesdays in each month.

Miscellaneous.

JAMES BROWN, Issuer of Marriage
Licenses, Durham, Ont.

HUGH MacKAY, Durham, Land Valuator
and Licensed Auctioneer for the
County of Grey. Sales promptly attended
to and notes cashed.

JAMES CARSON, Durham, Licensed
Auctioneer for the County of Grey
Land Valuator, Bailiff of the 2nd Division
Court Sales and all other matters promptly
attended to—highest references furnished
if required.

JOHN QUEEN, ORCHARDVILLE, has
resumed his old business, and is pre-
pared to loan any amount of money on real
estate. Old mortgages paid off on the
most liberal terms. Fire and Life Insur-
ances effected in the best Stock Companies
at lowest rates. Correspondence to
Orchardville P. O., or a call solicited

D. JACKSON
Clerk Division Court, Notary Public,
Land Valuator Insurance Agen-
Commissioner, etc.
Money to lend. Money invested for parties.
Farms bought and sold.
CONVEYANCER ETC.
A general financial business transacted.
Office next door to Standard Bank, Durham

THE MEAN MAN.
Some hateful person, said the Sweet
Young Thing, has declared love is a
species of hypnotism.
I guess he is right said the Mean Man.
Fellow usually gets married with his
eyes shut.

HOUSEHOLD.

LOVE AND LAUGH TO-DAY.
Brightest eyes are dimmed by tears,
Reddest lips must fade with years,
Let us love then, while we may,
Let us love and laugh to-day.

Sweetheart, how shall we forget,
Sorrows that old age beset?
There is but a single way,
Let us love and laugh to-day.

Kiss me then, and be not coy,
Kissing is love's sweetest joy;
Come, my sweet, oh, come, I pray,
Let us love and laugh to-day.

HOW TO MAKE ICINGS.

Icing for Cakes.—The whites of four
eggs, one pound of powdered white
sugar, vanilla, strawberry, lemon, or
any other flavoring. Beat well the
whites of the eggs, adding the sugar
to stiffen in small quantities; continue
until you have beaten the whites to a
stiff froth; it will take about one-
half an hour, if well beaten all the
time. If not stiff enough then add
more sugar, spread carefully on the
cake with a broad-bladed knife.

To color icing yellow put the grated
peel of a lemon or orange into a
piece of muslin, strain a little juice
through it, and press hard into the
other ingredients. Strawberry juice
or cranberry syrup colors a pretty
pink color.

Icing No. 2.—The whites of two eggs,
one-half pound castor sugar, and the
juice of a lemon or a few drops of
orange flower water. Beat the mix-
ture until it hangs upon the fork in
flakes, then spread over the cake, dip-
ping the knife in cold water occasion-
ally; stand it before the fire, and keep
turning the cake constantly, or the
sugar will turn brown. As soon as it
begins to harden it may be removed.
The icing must not be put on until
the cake itself is cold; otherwise it will
not set.

Lemon Icing.—Squeeze the juice of
two lemons into a basin, with one-half
pound of powdered sugar, and beat it
for a short time. If wanted pink add
cochineal.

Eggless Icing.—Take one cupful of
confectioner's sugar, and two table-
spoonfuls of water; beat thoroughly,
and spread on your cake, which should
be ice-cold. The icing will whiten
when it has stood for a while. You
may color it with pink sugar or choco-
late if you like.

An excellent Frosting.—Boil to-
gether one cupful granulated sugar,
and four tablespoonfuls hot water un-
til it threads from the spoon, stirring
often. Beat the white of one egg un-
til firm; when the sugar is ready, set
it from the stove long enough to stop
boiling, then pour onto the egg slowly,
but continually, beating rapidly;
continue to beat until of the right
consistency to spread on the cake, and
flavor while beating. It hardens
very quickly after it is ready to spread
on the cake, so it is best to have the
white of another egg ready to add a
little if it gets too hard to spread
smoothly.

Boil the sugar the same as for candy,
when right for candy it is right for
frosting. If at last it hardens very
rapidly, it has been boiled too hard,
but a little white of egg will rectify
it; or if not boiled enough, that is, if
it remains too thin after beaten until
cold, put in pulverized sugar, adding
a little and beating hard; then if not
just right, a little more and beat
again until thick. Have the sugar
boiled just right. If you hit the point
you will not have any trouble, if not
it will require "doctoring." A good
deal depends upon stirring the sugar
into the white of egg at first, if too
fast or too slow it will cook the egg
in lumps. If you should not get it
just right at first, do not be discour-
aged; when once you get it perfect
you will never make it any other way.
This is for one cake.

Almond Icing.—Put in a brass or
copper pan two pounds moist sugar
and one pint of water. Boil eight
minutes, draw off the fire and mix two
pounds ground sweet almonds, stirring
till thick, then pour over the cake and
dry slowly.

Chocolate Icing.—One-quarter cake of
chocolate, one-half cupful sweet milk,
two dessertspoonfuls corn starch, one
teaspoonful of vanilla. Mix together
the chocolate, milk and starch. Boil
for two minutes, flavor with vanilla
and sweeten with powdered sugar to
taste.

A CHAPTER OF APPLES.

Apples Baked with Walnuts.—Take
five of six large apples, those which
have the tartness for baking; take out
the cores carefully, so as not to break
the outside skin, fill the cavity with
the kernels of black walnuts, then
bake them in a quick oven. When
done place in a dish and pour over
them whipped cream and serve while
hot. Do not take the skin from the
apples. Otherwise they would burst
in cooking and spoil the beauty of the
white cream over the brown.

Apple-Celery Salad.—This deli-
cious salad comes from the west. Take
three large apples, pare and slice them
in small bits, almost mince them. Then
take three bunches of celery, wash and
remove the leaves, cut into small pieces
and mix with the apples. Add a little
pepper and salt to taste. Make a
rich mayonnaise dressing and pour
over it, and serve on a lettuce leaf for
each plate. Care must be taken not
to let the dressing curdle.

Apples on Toast.—This is a dainty

CELERY SALAD.

There are several ways to serve
celery on the dinner table when it is un-
cooked and served as a salad. The
most ornamental way is frizzled, it is
then used as a garnish to cold meats,
jellies, and other cold dishes, or it is
simply served in low crystal boats as
a garnish to the table and to be eaten
with salt. Curled or frizzled celery
is easily prepared. Trim away the
green portion of the celery, cut off the
roots to separate the white stalks, cut
these bleached stalks into pieces about
three inches long and split each length-
wise into strips, cut these strips with
a fine pen-knife into four or six shreds
each, leaving about three-quarters of
an inch of the top uncut. Lay the
pieces of celery in ice water for about
two hours, when they will be nicely
frizzled. They make a very pretty
garnish. A plain salad of celery is
made simply of the white stalks of
celery cut in inch lengths and the roots
cut into shreds. Dress it with two
tablespoonfuls of vinegar, two of oil
and salt and pepper. Let the celery
be very crisp and cold when prepared.
A celery mayonnaise is effectively serv-
ed in a circle of red tomato or any
savory jelly or simply garnished with
curled celery. Prepare the celery in
the same way it is prepared for plain
salad and dress it with enough mayon-
naise dressing to cover all the pieces,
when they are tossed in it. The pale
green, half bleached leaves of the top
of the celery also make a very pretty
garnish to a celery mayonnaise.

HOUSE-CLEANING.

A house may be kept beautifully clean
and tidy the year through by having
each room thoroughly cleaned once a
week. This includes the paint being
washed where it is dirty, the windows
cleaned, the stove and furniture and
fire-irons well rubbed. An old lady
housekeeper used to say she never clean-
ed down, because she never needed it
—she always kept clean—meaning she
did not require to have the house up-
set all at once.

A SYMPATHETIC STOMACH.

The kind of sympathy which some
people have with human suffering—a
sympathy which concerns itself with
the effect of the spectacle of that suf-
fering on themselves rather than with
the feelings and relief of the sufferers
—is neatly satirized in this story:
Mr. Coddle, returning to his office,
after a trip outside, drew a long face.
Oh, dear, he sighed, I saw such a
dreadful-looking beggar on the street!
He was the very picture of the demon
of starvation, and the sight of him had
such a curious effect on me!
What effect? he was asked.
It actually made me hungry to look
at him.
And what did you do?
I went and got my dinner, though
it was hardly 12 o'clock.

THE SUN WAS LATE.

Failed To Set on Time, According to a
Minister's Watch.

They were telling stories about
watches, and the man who always waits
until last had just concluded a won-
derful story of how a watch of the
same make as the one he carried had
disclosed an error in the fall of the
time ball at Greenwich, England, sup-
posed to be the most accurate time re-
corder in the world—when a minister
spoke up. "That is not so bad, but they
tell a story equally good on Dr.—,"
naming a well-known divine. "What's
the story?" he was asked. "Why, you
see, Dr.— owns a very accurate watch
of which he is quite proud. It happened
one winter evening that he was look-
ing over an almanac, as the sun was
about to set. According to the almanac
the sun was due to set in a very
few minutes, although it was still
somewhere above the horizon. Pulling
out his watch, the doctor, exclaimed
'You had better hurry up, old sun, or
you won't get down on time.' Since
the almanac and the watch could not
be wrong, it follows that the sun was
behind hand." The minister's story was
voted the prize, and no more watch
stories were told that evening.

FORTUNES BY SEA LOVERS.

"Tea leaves are not certain at all
times as fortune tellers," remarks a
well-known lady, "though I have been
known a verification from them in
many cases, and even in more in-
stances than from the numerous other
signs which prevail with women folk.
There should be no preparation or ar-
rangement, and the leaves should be
allowed to arrange themselves in the
bottom or sides of the cup after the tea
is drunk. If they take the form of
way or long lines, vexations and loss
are liable to occur, the more numerous
and distinct the lines, the greater the
vexations and losses. On the other
hand, straight lines tell of peace and
long life. Should the leaves take the
form of human figures, or approach-
ing them in appearance, it should be
regarded as a good omen to those con-
cerned. To the unmarried, they indi-
cate marriage, and if there are any
circular forms near the figures they
mean that wealth will come in connec-
tion with the marriage. Anything
akin to a trefoil or clover is a special-
ly good sign, and if it is near the top
of the cup it means speedy marriage.
An anchor denotes success in any busi-
ness venture, while a serpent or any
form like it is the sign of an enemy.
A dog-like form if at the top is a pre-
tly safe sign of having true friends,
though if they are further down they
should be carefully watched. A tree-
like form means to a sick person re-
stitution to health, and if clearly de-
fined speedy and permanent health.
Several trees separated widely mean
that all wishes will come, and if there
are dots about them, riches will come.
All bird-like forms are indicative of
good fortune and good friends, while a
fish is pretty certain to mean news

CRIMINAL.

It is almost criminal for a mother to
rear her daughter in absolute igno-
rance of all domestic duties, no matter
how wealthy one may be. Chance and
chance often play sad havoc with one's
seemingly settled affairs, and the
daughter of the wealthiest parents may
be reduced to the necessity of earning
her own living, or of taking entire
charge of the domestic affairs of her
own home. A philanthropic woman,
who spends most of her time among
the poor and unfortunate, came across
a young woman who was the victim of
this lack of wisdom on the part of her
parents. She was married, and had
three little children, when her parents
and her husband lost every dollar
they had through an unfortu-
nate investment. The young husband
was forced to accept a position as a
clerk on a small salary, and the young
wife was compelled to assume duties
of which she was absolutely ignorant.
"I never baked a loaf of bread in my
life," she said. "I never did anything
in a kitchen. I don't know how to
broil a steak or toast a slice of bread.
I don't know how to wash dishes or
sweep a room properly. I don't know
how to run a sewing-machine or how
to sew by hand."

It was too true. She was as weak
and ignorant and helpless as a child.
Fortunately she was not lacking in
force of character, vain and foolish as
her training had been. Moreover, she
loved her husband and her children,
and was eager to make the most of the
situation in which she found herself.
What if she had not been thus inclined?
What if she had been unwilling or in-
capable of adapting herself to her
changed condition? A wretched home
would have been the result, and the
responsibility of it would have rested
—where? Let the mothers and the
daughters who read this answer. It is
criminal to rear a daughter in igno-
rance of the duties she must assume
if her own home is to be the home her
husband has a right to expect it will
be.

THE CHRONICLE

IS PUBLISHED
EVERY THURSDAY MORNING
AT THE CHRONICLE PRINTING HOUSE, SARAFAXA STREET
DURHAM, ONT.

SUBSCRIPTION The Chronicle will be sent to any
address, free of postage, for \$1.00 per
year, payable in advance—\$1.50 may
be charged if not so paid. The date to which every
subscription is paid is denoted by the number on the
address label. No paper discontinued until all arrears
are paid, except at the option of the proprietor.

ADVERTISING For transient advertisements 8 cents per
line for the first insertion; 3 cents per
line for each subsequent insertion—minimum
measure. Professional cards, not exceeding one inch,
\$4.00 per annum. Advertisements without specific
directions will be published till forbid and charged ac-
cordingly. Transient notices—"Lost," "Found,"
"For Sale," etc.—50 cents for first insertion, 25 cents
for each subsequent insertion.
All advertisements by strangers must be paid
for in advance.
Contract rates for yearly advertisements furnished on
application to the office.
All advertisements, to ensure insertion in current
week, should be brought in not later than TUESDAY
MORNING.

THE JOB : Is completely stocked with
DEPARTMENT all NEW TYPE, thus af-
ford-
ing facilities for turning out First-class
work.

W. IRWIN,
EDITOR AND PROPRIETOR.

The Chronicle
Contains . . .

Each week an epitome of the
world's news, articles on the
household and farm, and
serials by the most popular
authors.

Its Local News is Complete,
and market reports accurate.

AN ORDINARY KANSAS WIND.

A Wellington paper recounts that a
man was sitting on a chicken coop in
front of a store the other day when
the wind blew the coop out from un-
der him and let him down on the
ground with a chug. We see nothing
so wonderful about this. Now, if the
wind had blown the coop out from un-
der the man and left him sitting in
the air it might have been worth
talking about.

TWO VIEWS.

He—She carries her head high.
She—Yes; her neck is rather long.

Cash System

Adopted by

N., G. & J. McKechnie.

We beg to inform our customers
and the public generally that we
have adopted the Cash System,
which means Cash or its Equiv-
alent, and that our motto will be
"Large Sales and Small Profits."

We take this opportunity of
thanking our customers for past
patronage, and we are convinced
that the new system will merit a
continuance of the same.

N. G. & J. McKECHNIE